



PUDDING MENU

WARM CHERRY CLAFOUTIS

Cherry Gel, Vanilla Anglaise, Vanilla Ice Cream, Candied Almond Brittle £6.50

CHOCOLATE MOUSSE

Passion Fruit Curd, Chocolate Cookie Crumb, White Chocolate Ice Cream £6.95

APPLE TARTE TATIN

Caramel Sauce, Praline Pecan Ice Cream £6.50

CLEMENTINE & WHITE CHOCOLATE CHEESECAKE

Honeycomb, Caramelised Orange £6.50

A PLATE OF FINE YORKSHIRE CHEESE

Biscuits, Chutney, Celery, Grapes £8.95

AFFOGATO

Vanilla Ice Cream, Amaretto Biscuits £4.95

SELECTION OF NORTHERN BLOC ICE CREAMS & SORBETS (GF)

PORTS

GRAHAM LBV, PORTUGAL

75ml glass £2.95 | Bottle £25.95

QUINTA DO NOVAL 10-YEAR-OLD TAWNY

Bottle £44.95

PUDDING WINES

CHATEAU SEPTY, MONBAZILLAC, FRANCE

Golden in colour, offering honeyed orchard fruit, nuts and citrus refreshment.

75ml Glass £4.45 | Bottle £19.95

CHATEAU PETIT VEDRINES

SAUTERNES, FRANCE

Classic lemon marmalade style with plenty of wild honey, apricots and exotic fruits

Bottle £23.95

AFTER DINNER COCKTAIL

No space for pudding? These after dinner cocktails are a must to try!

MATADOR

The combination of rum and banana creates sweet tropical notes, making this cocktail perfect on its own, or paired with a dessert £8.00

OUT OF THIS WORLD

Nutty & creamy notes of pistachio blend with the heavy sweet notes of Cognac and Grand Marnier making a wonderfully rich and textured drink £8.50

NIGHT CAP

This drink is perfect to finish off your evening. Combining vodka, banana, coffee & almond syrup £8.50

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to tables of 8 or more.